



TIMELY SAVINGS!

Go today to your A & P Food Store and stock up with this array of outstanding values in food needs!

FLAVOR FAMED MEATS

FANCY SPRING BABY MILK

LAMB LEGS lb. **22¹/₂**
LAMB SHOULDERS lb. **15^c**

GRAIN-FED "BRANDED" STEER BEEF **ROASTS** CENTER CUT CHUCK lb. **15^c**
 GRAIN-FED "BRANDED" STEER BEEF **STEAKS** ROUND OR SWISS lb. **23^c**

EASTERN GRAIN-FED **PORK LEG** OR LOIN ROAST lb. **24^c**
 PLATE RIB **BOILING BEEF** lb. **9^c**

SUNNYFIELD FANCY EASTERN **SLICED BACON** 1/2-lb. pkg. **19^c**
 FANCY EASTERN SUGAR-CURED **BACON** BY THE PIECE lb. **29^c**

ASK YOUR A & P MEAT MANAGER ABOUT RAFFIN'S HIGHEST QUALITY CORNED BEEF.

CUDAHY'S PURITAN

HAMS WHOLE OR 10-12 lbs. **26¹/₂**
 SHANK HALF Average lb.

VALORA **ORANGE JUICE** No. 1 can **10^c**

DEL MONTE **SPINACH** 2 picnic cans **13^c**

DEL MONTE **SOLID PACK TOMATOES** No. 2 can **9^c**

DEL MONTE **DE LUXE PLUMS** No. 2 1/2 can **12^c**

DEL MONTE **CATSUP** 8-oz. bottle **8^c**

TENDER **SWEET PEAS** 3 No. 2 cans **25^c**

"FOOD BEVERAGE" **COCOMALT** 1-lb. can **33^c**

"THE BREAKFAST OF CHAMPIONS" **WHEATIES** 8-oz. pkg. **10^c**

SILVERBROOK **BUTTER** FIRST QUALITY QUARTERS lb. **36^c**

SUNLIGHT LARGE U. S. EXTRA **FRESH EGGS** DOZ. **28^c**

FINE GRANULATED **SUGAR** 10-lb. PAPER BAG pure cane, 10-lb. 48c **47^c**

IONA FAMILY **FLOUR** 24 1/2-lb. 65c 10-lb. sack **30^c**
 49-lb. \$1.29

DEL MONTE **BLACKBERRIES** No. 2 can **14^c**

SULTANA **WAX BEANS** CUT No. 2 can **10^c**

GLOBE-A-1 **PANCAKE FLOUR** 40-oz. pkg. **17^c**

GOLD MEDAL MACARONI & **SPAGHETTI** "SUN VITE" 1-lb. pkg. **12^c**

"THE WORLD'S LARGEST SELLING BRAND" **COFFEE** 3-lb. bag 55c **19^c**

SACRAMENTO **ASPARAGUS TIPS** No. 1 can **12^c**

ASSORTED **HEINZ SOUPS** ex. chic. gumbo consommé clam chowder 2 med. cans **25^c**

COMET **WHITE RICE** 1-lb. pkg. **7^c**

CANNED ALE OR BEER **LUCKY LAGER** 3 12-oz. cans **28^c**

VAN CAMP'S **SARDINES** 2 oval cans **15^c**

SANTA CRUZ **APRICOTS** WHOLE 3 No. 1 cans **25^c**

ALTA VISTA **BARTLETT PEARS** No. 1 can **10^c**

FRESH FRUITS & VEGETABLES

FUERTE **AVOCADOS** 2 FOR **19^c**

CABBAGE WHITE FIRM lb. **1^c**
TOMATOES RED RIPE 2 lbs. **25^c**
PECANS SOFT SHELL lb. **25^c**

MEDIUM SIZE **ORANGES** EA. **1^c**

PRICES EFFECTIVE THURSDAY, FRIDAY & SATURDAY, JANUARY 7-9, 1937.

WE RESERVE THE RIGHT TO LIMIT QUANTITIES

A & P FOOD STORES

THE WORLD'S LEADING FOOD MERCHANTS

1319 SARTORI AVENUE

TORRANCE

Cookies Prove Welcome New Year 'Round Dainties

A well-filled cookies jar is always a comfort to a housewife as well as her family. The delectable trifles that fit in so well for "between meals" munching or serve so satisfactorily as an emergency dessert are really easy to make. Here are some new cookie recipes:

CHOCOLATE COCOANUT COOKIES

1 1/2 cups flour
 1 1/2 teaspoons baking powder
 1/2 teaspoon salt
 1/4 cup sugar
 1/4 cup shortening
 1 egg well beaten
 3 tablespoons diluted evaporated milk
 2 square unsweetened chocolate, melted
 1 can shredded cocoanut

Sift the flour before measuring. Add the baking powder, sugar, salt and sift again. Cut in the shortening. Combine the egg and diluted evaporated milk and add to the flour mixture. Add the melted chocolate. Shape into small balls. Roll these balls in shredded cocoanut and flatten slightly. Bake on a greased baking sheet in a hot oven for 10 minutes.

GINGER NUTS

1 1/4 pounds syrup, 1 pound sugar, 1 pound butter, 2 1/2 pounds flour, 1 1/2 ounces ground ginger, 1 1/2 ounces coriander seed, a dash of cayenne, flour enough to roll out. Cut with a small cookie cutter, form into small balls. Bake in a moderate oven.

COCOANUT STICKS

2 level tablespoons shortening
 1 egg
 1 cup milk
 2 cups flour
 4 teaspoons baking powder
 1 teaspoon salt
 Blend shortening and egg yolk. Add milk and dry ingredients. Knead 5 minutes, roll 1/4 inch thick, cut in 3-inch strips, 1/2 inch wide and bake 10 minutes in a moderate oven. Remove from oven and brush with 1 egg well diluted with 2 teaspoons cold water. Roll in grated cocoanut, return to oven and bake until cocoanut is brown.

BUTTERSCOTCH BROWNIES

Melt 4 tablespoons butter, add slowly 1 cup brown sugar, and cook 2 minutes. Add 1 egg, 3/4 cup of flour, 1 teaspoon vanilla and 1/2 cup of broken nut meats. Mix well. Bake in oiled pan. Cut in strips.

SUGAR COOKIES

1/2 cup butter
 1/4 cup milk
 1 teaspoon baking powder
 1 cup sugar
 1 egg
 1 teaspoon flavoring
 Flour to make a stiff dough
 Mix butter and sugar, add milk and slightly beaten egg. Add flour and work thoroughly. Chill dough. Roll out thin, cut with cookie cutter and bake for about 10 minutes in hot oven.

BUTTERSCOTCH ICE BOX COOKIES

1 teaspoon vanilla
 4 cups flour
 1/4 teaspoon salt
 1 teaspoon soda
 1 cup butter
 2 cups brown sugar
 2 eggs and 1 cup nuts
 1 teaspoon cream of tartar
 Cream butter and sugar, add well beaten eggs, the flavoring and then the sifted dry ingredients. Make into a long loaf and let stand in refrigerator until very firm. Slice and bake in a quick oven.

HOLLY BERRY COOKIES

1 cup butter
 3/4 cup sugar
 3 egg yolks
 2 1/2 cups flour
 Vanilla extract.

Cream shortening and add sugar gradually. Add egg yolks, one at a time and stir in extract. Sift flour well and add to mixture. Place dough in refrigerator and chill for one hour. Place pastry in pastry bag and form dough into small circular cookies on cookie sheet. Place chopped pistachio nut meats on top for holly leaves and red chopped maraschino cherries for holly berries. Bake seven or eight minutes in oven at 400 degrees temperature. This recipe will make about 4 dozen cookies.

PEANUT BUTTER COOKIES

1 cup brown sugar
 1 cup white sugar
 1 cup shortening
 1/4 teaspoon salt
 3 cups flour
 4 tablespoons sour milk
 1 cup peanut butter
 1 egg
 1 teaspoon soda in milk
 1 teaspoon vanilla

Mix ingredients together, blending sugar and shortening, adding soda to milk and alternating milk mixture and flour. Add peanut butter, beat in egg, and add vanilla.
 Drop teaspoonful of dough on cookie sheet and bake about 15 minutes in a moderate oven.

HONEY ICE BOX COOKIES

1/2 cup honey
 1/2 cup brown sugar
 1 egg
 1/4 cup shortening
 2 1/2 cups flour
 1/2 cup chopped nuts
 1 teaspoon baking powder
 1/4 teaspoon soda
 1/2 teaspoon salt
 3/4 cup chopped orange peel
 Cream honey, sugar, shortening and egg. Sift dry ingredients together and add. Stir in nuts and orange peel. Shape into balls.

Dessert Waffles Latest Menu Idea



Waffles, long reigning breakfast favorites, have gained new popularity at other meals—not as "main dishes," but also as desserts! One day an adventurous housewife dared to vary her basic recipe, and Chocolate-Waffles emerged. These are delicious served with whipped cream. Also, a quarter of a chocolate waffle, topped with vanilla ice cream and chocolate sauce, makes an unusual last course that is unusually delicious.

This dessert illustrates the convenience of keeping a tray in the electric refrigerator filled with ice cream at all times, ready for use on such occasions as this.

Chocolate waffles, this first branch of the waffle family tree, have been joined by numerous other dessert variations. There are date-nut waffles, gingerbread waffles and pineapple waffles, and waffles that are so fancy they are called cakes, even though they are baked on the iron.

Spice Cakes are a delicacy of this kind. Cream 6 tablespoons butter with 1 cup brown sugar, and add 1 beaten egg. Sift together 1 1/2 cups pastry flour, 2 teaspoons baking powder, 1/4 teaspoon salt, 1 teaspoon ground cloves, 1 teaspoon allspice and 1 teaspoon cinnamon. Add to sugar mixture alternately with 3/4 cup milk. Drop a tablespoon on each section of the iron and bake 4 minutes. Serve with hard sauce or whipped cream. This recipe makes 4 bakings.

to a roll, wrap in wax paper and place in ice box to chill overnight. Slice thin circles. Bake on greased cookie sheet at 400 degrees oven temperature, for 10-12 minutes.

ROLLED OATS COOKIES

3/4 cup butter
 1 cup brown sugar
 2 eggs
 1/2 cup milk
 3 cups rolled oats
 2 cups pastry flour
 1 teaspoon baking powder
 1/2 teaspoon salt
 1 teaspoon cinnamon
 1 teaspoon nutmeg
 1 cup dried figs cut in small pieces.

Cream butter, add sugar gradually, creaming mixture thoroughly. Add eggs well beaten, then milk and rolled oats. Sift flour, measure, add baking powder, salt, cinnamon and nutmeg and sift again. Add figs. Stir flour mixture into the first mixture and drop by spoonful mixture on a greased baking pan. Bake on a greased baking pan in a rather hot oven (about 400 degrees F.). will make about 6 dozen small cookies.

GINGER SNAPS

1 cup molasses
 1/2 cup butter
 1 teaspoon salt
 1 teaspoon soda
 2 teaspoons ginger
 Heat the molasses and fat to

Income Tax Now Due and Payable

Collector of internal revenue, Nat Rogan, announced this week that he mailed on Jan. 4, 250,000 income tax forms for filing 1936 returns. Under the law, these returns are due to be filed immediately, and must be filed on or before Mar. 13 to avoid penalty for delinquency. At least one-fourth of the tax due must be paid when the return is filed.
 Every single person having a net income of \$1,000 or more; every married person having a net income of \$2,500 or more and every person, whether married or single, having a gross income of \$5,000 or more, must file a return. Collector Rogan urges early filing to avoid the last-minute rush.

CORRECTION IN SHOPPER

In the advertisement of the Associated Grocers appearing in the Tri-City Shopper this morning, the price of Gebhardt's tamales should have been 19 cents a can instead of 9 cents, boiling point. Add dry ingredients mixed and sifted. Cut thoroughly; divide in thirds; roll out very thin on lightly floured board. Cut and bake on greased cookie sheet in moderate oven (about 350 degrees F.) 12 to 15 minutes.

ASSOCIATED GROCERS

INDIVIDUALLY OWNED STORES

SPECIALS for FRIDAY, SATURDAY, JAN. 8, 9

BORAX SOAP CHIPS Large Pkg. 22^c	OVALTINE Small Size 31^c Large Size 57^c
Borax Powder 10-oz. 10^c 2-lb. 25^c	OAKITE Package 12^c
Boraxo Handy Can 15^c	DATE PUDDING MORTON HOUSE 6-oz. Can 10^c

MARCO DOG & CAT FOOD
 3 Large Cans **20^c** | 3 Small Cans **14^c**
 GET YOUR STUDIO PASSES HERE to "Marco Juvenile Revue"—KHJ Sat. 8:30 P. M.

FELS NAPHTHA SOAP Bar 5^c	GOLDEN SWAN MILK 3 Cans for 19^c
AUNT DINA MOLASSES No. 1/2 Can 9^c	ASSOCIATED SALT 2-Lb. Shaker 7^c

CHASE & SANBORN DATED COFFEE Lb. **25^c**

SUNMAID Seedless Raisins 15-Oz. Package 8^c	SUNMAID PUFFED Seeded Raisins 15-Oz. Package 9^c
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GARDEN PATCH PEAS No. 303 can 2 for 25^c	BLACK SWAN FLOUR No. 5 No. 10 No. 24 1/2 22c 33c 73c
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FISHER Handy Sack FLOUR, 2 lbs. **14^c**

BLACK SWAN FRUITS Peaches, No. 2 1/2 15c Pears, No. 2 1/2 16c Apricots, No. 2 1/2 15c	FRUIT COCKTAIL 2 Cans for 25^c
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Gebhardt CHILI CON CARNE **12^c**
 with BEANS—No. 1 can.
Gebhardt TAMALES **19^c**
 No. 2 can
Gebhardt CHILI POWDER **12^c**
 1-Oz. Bottle

Your Associated Grocers

RICHARD COLBURN
1801 Cabrillo Ave., Torrance, Phone 110

DOAN'S MARKET
2223 Torrance Blvd., Torrance, Phone 486

GEO. H. COLBURN
645 Sartori Ave., Torrance, Phone 622

Be It Resolved: for 1937!

- Eat more meat . . . it builds muscle and gives energy!
- Never serve but the finest quality meats!
- Buy no meat with excessive waste, bone and fat!
- Do not pay exorbitant prices for meat!

SUMMING UP THE ABOVE, RESOLVE NOW TO SERVE ONLY GRUBB'S MEATS IN 1937!

GRUBB'S MARKET
 CHOICE MEATS
 PHONE 779-TORRANCE
 IN SAFEWAY STORE 1929 CARSON ST.